

# No More the Bride Considers the Lily How It Is Arrayed

Rather, in These Days of Shattered Precedents, It Is to Be Chic and Dominate the Scenic Wedding

By ELEANOR HOYT BRAINERD.

THE Easter brides take on strange and unfamiliar aspects nowadays. Some still are, as slender and tall as for all more or less of the traditional lilylike air, but the modern bride is not altogether satisfied with the old pose. She still wants to be slender if heaven will grant her the boon, but she doesn't care at all about having her wedding gown accentuate her slenderness. She is more interested about looking chic than about looking lilylike. And so if she appears to be of the increasing class in whom tradition is an empty word, she plans her wedding gown and her accessories on the basis of the latest thing, which is easily accomplished this year in a number of effective ways. Of course, but how can one regard an elaborate modern wedding from any save a scenic point of view?

The first short full wedding gown, a few years ago, created a sensation. A bride must choose something much more extraordinary to create a sensation. People have become used to short wedding gowns and curious veil arrangements, and though such things are even now the exception rather than the rule one smiles indulgently at them.

An Easter wedding in a Western city has called into play the cleverness of a New York dressmaker who has gone to Watteau and his period for her ideas. To be exact, she has further added than to one of Martial et Vendôme's spring models for the bride's dress, and, having decided, with the bride's approval, to use this design, she worked out four bridesmaids' toilettes that would harmonize with the central idea, an easy matter in this season of puffed draperies and petticoats and tied bodices.

The bridesmaids' frocks, which had been sent west, the writer did not see; but the description sounded delightful, a bit staid. Two were of daffodil yellow tulle, two of light clear green tulle. All were made with very short full skirts of net, and very bouffant overbusts of tulle, open in front, to show the undershirt or petticoat all the way to the waist.

The bodices, though not pinched in

frequently loses the charm that a becomingly draped veil can give. Cap drapery of one kind or another is the usual thing, a high veil drapery being seldom seen, though during the winter several brides wore their veils plaited in fan shape at top and standing up rather after the fashion of a Spanish court or in fan shape across the top of the head at the back.

There seems to be a liking at the moment for more nuptial case lines than those of the softly draped cap, and though somewhat trying the veil

at the waist line, were fitted easily, and ended just at the normal waist. Bodice top and sleeves were of net, but about the shoulders was a quaint draped cape of tulle, which, like the over-skirt, was edged by ruching of the silk. The hats were shepherdess shapes of fine flesh-toned ribbon trimmed, and there was a long crook wound in narrow ribbon and with daffodils tied to its handle for each bridesmaid.

"A yellow and white wedding, with daffodils for the main decoration," madame explained. "The costumes were adorable, but I have seen only one of the bridesmaids. I hope the others were as Watteauish as she and the dresses were."

The bridal gown, which had not yet been delivered, was white and silver, with an extremely full skirt, short, but not exaggeratedly short, about the length of the conservative dance frock. It was simple enough in line save for the Watteau drapery, which hung from the collarless neck line in the back and gave the model its period flavor.

The veil falling in a point to hip length in front of each shoulder was held about the head by a tip tilted wreath of orange blossoms and floated down the back to trail far beyond the limits of the short skirt. Not as lovely perhaps—surely not as lovely—as the clinging trained gown and cap veil, but "folletine chic," as the French skirt hand phrased it.

The same establishment is turning out a set of bridesmaids' frocks all in apple blossom pink, organically puffed and shirred and deep collared and quaint and crinoline as a belle of 1860 could have wished, but the puffed bonnets had not yet been decided upon and the bride's frock had been made elsewhere.

Many of the conventional bridal gowns of this spring depart from convention enough to substitute white tulle for the traditional white satin, so that the gown, though not short nor crinoline, is a cloud of vaporous folds and gives the impression of great fullness without its broad silhouette. With such a frock there is perhaps a satin train which the long veil of net and lace softens, or perhaps only the veil of lace.

The arrangement of the veil is often the crux of the toilet, and the modern bride in her eagerness for originality

cert. Supper and dancing will follow in the Rose and Empire rooms.

The National Special Aid Society has been giving a series of lectures at its headquarters, 255 Fifth avenue. At the last, which will be held next Thursday afternoon, the Baroness Huard will speak. Her subject will be "The Women of France and the War: An Object Lesson."

A musical followed by dancing will be given at the Plaza Hotel on May 2 for the benefit of the Maronite Mission at 45 Washington street. The entertainment will be under the direction of Mrs. Maurice Frederick Westergren, president of the Ladies Auxiliary of the mission. Boxes have already been secured by Mrs. Seton Henry, Mrs. Warren Kinney, Mrs. William F. Sheehan, Mrs. Daniel McEhan, Mrs. Frederic Neilson, Mrs. Peter Dozier, Mrs. H. Haggerty Brown, Miss Ada Clarke, Miss Georgina Iselin and Mrs. Westergren.

The patronesses include Mrs. Gerald M. Borden, Mrs. Robert J. Collier, Mrs. Mary W. Witherman, Miss Edith Hake and Miss Anne McCleary. There will be addresses by Donald MacFarlane, L. Davenport and Maurice MacFarlane, Mrs. Katherine W. Watson and pianists by Mrs. Addison J. Robinson. A reception and tea will follow the programme.

Representations are being made by the Daughters of Nebraska in New York for a banquet at the Hotel Astor on the evening of May 27 in honor of the Nebraska delegates to the General Federation of Women's Clubs, which will be held from May 23 to June 2 in this city. Over 200 Nebraskans are coming to New York for the meeting. Mrs. Edwin C. Wood is president of the Daughters of Nebraska. Mrs. Dexter D. Ashley, vice-president; Mrs. Frank L. Ferguson, recording secretary; Mrs. H. T. Beana, corresponding secretary, and Mrs. C. A. Parker, treasurer.

At the residence of Mrs. Henry Seligman, 25 West Fifty-sixth street, on Tuesday afternoon, a revival of folk lore and music will be given for antisemitic work, under the auspices of the Golden Club. Mrs. John Jerome Rooney, president. The programme will include American, Indian, Russian, Irish and Scotch folk stories and scenes from "Peer Gynt," accompanied by Greek "Pier Gynt" suite. On the committee in charge are Miss Edna Phillips, chairman; Mrs. Stanley Vitz, Mrs. D. Irving Callahan, Mrs. Russell and Miss Margaret Phillips.

The festival will be under the patronage of Mrs. Rosseter Johnson, Mrs. George Hadden, Mrs. John F. Russell, Mrs. Susan Barton, Mrs. Barclay Hazard, Mrs. Frank Lewis, Mrs. Stanley Vitz, Mrs. D. Irving Callahan, Mrs. Russell, Mrs. A. C. Hadden and Miss Marie Louise Goss.

The festival will give the last concert of the club with season on Tuesday evening in the ballroom of the Waldorf. Under the direction of W. R. Chapman, Mrs. Helen Stanley will be the soloist. The Robinsons' chorus will be heard in a number of part songs. Mrs. William Phillips, president, Mrs. Will Phillips, chairman, and the guests of Mrs. Chapman will be present at the close of the concert.

"An Evening With the Czechs" will be given at Aeolian Hall on Friday evening. The entertainment, which will consist of folk songs and dances, will be given under the auspices of the Jan Hus Neighborhood House by the Jan Hus Choral Union. Boxes at \$15 and seats at from 50 cents to \$1.50 may be had at the Jan Hus Neighborhood House, 351 East Seventy-fourth street.

A regular meeting of the State Democratic Forum, Mrs. Robins A. Lau, president, will be held at the Waldorf. With her will be the Hon. William Harmon Black, who will be the guest of honor, will make an address on "Lincoln, the Democrat."

Shakespeare day was celebrated by the New York Theatre Club, Mrs. Belle de Rivera, president, on Tuesday afternoon at the Hotel Astor. Mrs. George W. Howes, president of the Mary Arden Shakespeare Club, was the chairman of the day. The president's greeting was followed by a talk by her on the theatre in Shakespeare's time. Mrs. James Madison Bass told of the "Facts and Fancies About the Shakespeare Songs."

train, but the most frequent choice is all white, and white satin is still dear to the heart of the bridal majority.

## BETROTHAL NEWS.

IN the spring, when the young man's fancy is lightly turning to thoughts of love, the young woman is beginning to think of engagement luncheons and showers and is trying to concoct some new and very clever idea.

Instead of the usual pink and white table for the engagement luncheon have the decorations yellow. A low bowl of jonquils and pussy willows would make a pretty centerpiece, with four glass candlesticks around it with tall yellow candles and no shades. At each place have a downy yellow chicken just peeping from a shell with a tiny card in its bill. Have the

dressed like a Chinaman with a tray piled with small bundles done up like colors and each one had tucked under the string the rest of the slip. When the slips were matched the guests discovered they contained the names of the hostess and the man she was to marry.

The usual tin shower may be varied by asking every girl to bring some utensil that will hold just enough for two, with her favorite recipe or changed that it will provide only enough to serve two.

Another way to announce an engagement is to have little bright colored birds such as are sold at favor counters resting on the edge of each goblet when the guests are seated. Each bird has a tiny card round its neck with the names written on one side and "A little bird wants to tell you something" on the other.

# Oscar of the Waldorf Plans An Ideal Dinner for May Day

Charming Menu Suggested by Famous Maitre d'Hotel With Its Necessary Recipes

MAY DAY is largely celebrated by out of door parties for the younger generation, and in New England by the distribution of flower filled May baskets left surreptitiously at the doors of friends and neighbors. It is a day which should not be neglected by the hostess, who might well use it for an end of the season dinner party, a window of her winter's hospitality or for the opening of her country home and summer gayeties.

To the end that a hostess may fitly entertain her guests on this day, a special dinner menu has been prepared for THE SUNDAY SUN by Oscar of the Waldorf. Not only has he arranged a charming menu, but it is of such a character that, though appropriate for the most elaborate affair, it is not impossible to the hostess who must content herself with comparatively simple affairs. And every housewife will at once recognize that the recipes are such as are always classes as valuable and worth preserving in her scrapbook. The American sherbet is especially a novelty that will fascinate.

Here are the recipes for the dishes making up the menu:

## MENU FOR THE IDEAL MAY DAY DINNER.

By OSCAR OF THE WALDORF.

Little Neck Clams  
Chicken Soup, Creole Style  
Radishes Olives Celery Almonds  
Trout a la Remoulade  
Small Bermuda Potatoes, Boiled with Parsley and Butter  
Supreme of Chicken, Toulouse  
Saddle of Spring Lamb Roasted, Colbert Sauce  
New String Beans Saute in Butter  
American Sherbet  
Roasted Guinea Hen  
Chiffonade Salad  
Mousse of Chestnuts Cream Puffs  
Coffee.

move it and place it on a dish for future use.

With a sharp knife make an incision three inches in length by one inch in depth in each breast at the thinner end, season the inside with salt and pepper equally distributed and stuff them with two ounces of chicken forcemeat mixed with two truffles and four mushrooms, also finely sliced.

Butter a copper saute pan and lay in gently the six breasts. Take each small flet and press it gently with the fingers so as to give it shape; then make six small slanting incisions on top of each and insert in these slices of truffles cut with a tube half an inch in diameter. Slightly moisten the top of every breast with water, carefully arranging one flet on top of each lengthwise.

Pour into the pan, but not over the supreme a quarter of a wineglassful of Madeira wine and two tablespoonfuls of mushroom liquor. tightly cover with the lid and place in the hot oven for ten minutes. Four one pint of hot Toulouse garnishing on a hot dish, take out the supreme from the oven, neatly arrange it over the garnish, adjust paper ruffles on each wing bone and serve at once.

Toulouse Garnishing—This is made of goose's fat liver, mushrooms, sweet-broiled sheep's kidneys and truffles, prepared as follows: Cut some slices from a goose's fat liver, having them in uniform size and shape; keep them hot over the fire in a buttered saute pan, and before using slightly glaze them.

Cook some mushrooms in butter and lemon juice, braise some sweetbreads and poach (or cook in water) some sheep's kidneys, masking all of them when ready with veloute sauce. Trim some truffles as round as possible; boil them in wine and a small quantity of meat or fowl glaze and afterward brush them over with butter. A tureenful of Toulouse sauce should accompany the chicken.

Saddle of Lamb, Roasted—Wash, salt and flour the meat, and put it in a baking pan in a hot oven to roast, basting often till done. Place it in a hot dish and serve with Colbert sauce.

Colbert Sauce—Put two ounces of meat glaze into a saucepan over the fire with one-half teaspoonful of stock; stir until it has melted, then pour in one pint of the same stock and stir in slowly one ounce of butter broken into small pieces. When on the point of boiling strain the sauce, squeeze in the juice of a lemon or two add one tablespoonful of chopped parsley and serve.

American Sherbet—Secure some tin moulds to imitate the shaped wine glasses, fill them with cold pure water, close them securely and pack them in pounded ice. In the meantime mix in equal quantities of fruit syrup, wine and orange or lemon juice; almost any kind of fruit syrup may be used.

Pour the mixture into a freezing pot and work it until well frozen. The sherbet must not be frozen too firmly, yet it must be consistent enough to be

pieces and slice half an onion; brown these well together for ten minutes in a saute-pan with one ounce of butter and moister with three pints of consommé; add three tablespoonfuls of raw rice, half a tablespoonful of salt, a very little red pepper and a garnish of bunch of parsley, also half a chopped green pepper, one ounce of lean raw ham cut in small pieces. After boiling thoroughly for twenty minutes remove the parsley, add a sliced tomato, let stand for five minutes and serve.

Trout, Remoulade—Select some medium sized trout and fry them in butter. When cooked place them for a minute on a sheet of kitchen paper, in order to drain off as much of the fat as possible. Chop in modest quantities some chives, capers, parsley, chervil, watercress and a small quantity of shallots; then pound these in a mortar and mix in one teaspoonful of French mustard, the beaten yolks of two eggs and one teaspoonful of salad oil. The oil must be mixed in drop by drop, so that it may incorporate thoroughly with the other ingredients.

When the sauce is perfectly smooth mix in a small quantity of chili vinegar. Spread an ornamental dish paper on a folded napkin over a cloth, lay the trout on it, garnish round with parsley and serve with the sauce in a saute-pan.

Supreme of Chicken, Toulouse—Take three chickens, singe and draw and wipe; remove the skin from the breasts; make an incision on top of the breastbone from end to end with a sharp knife, carefully cut out the entire breast on each side, including the small wing bone, which must not be separated. Under each breast will be found a small flet; carefully re-

quite smooth and then add three wine glassfuls of sweetened whipped cream. Pour the preparation into a dome shaped mould previously buried in salted ice, cover the mould, solder its joints with flour and water paste and keep it in the ice for an hour. When ready to serve dip the mould in hot water, wipe and turn the mousse out on a folded napkin.

Cream Puffs—Warm slightly one pound of butter and beat it well with one-half pound of castor sugar; then mix in two eggs. Put one and one-fourth pounds of sifted flour into a basin, with two tablespoonfuls of baking powder; stir in the beaten mixture and work it until it is quite smooth. Shape the dough into cakes and bake in a sharp oven. Beat two eggs with four ounces of castor sugar and one pint of milk; then stir them in with one-fourth of a pound of sifted flour.

When smooth turn the mixture into a stewpan and stir over a moderate fire until thick. When cooked cut the cakes into halves, scoop out a little soft paste and fill them with cream. Arrange them neatly on a dish over which has been spread a folded napkin and serve.

Coffee—A low one tablespoonful of coffee to each person. The coffee when ground should be measured; put in the pot and boiling water poured over it in the proportion of three-quarters of a pint to each tablespoonful. The instant it boils take the pot off, uncover and let it stand a minute or two; then cover, put it back in the fire and boil it again. Let it stand for five minutes to settle; it is then ready to pour out.

The floral decorations may be of many kinds, but there are three arrangements of definite merit to consider for the dinner table. For the simple affair choose a low, broad basket without a handle if very high and with a handle if low and spreading. The reason for this is that it is never good to build too high an effect on the table if one wants a general dinner, for high flower arrangements intercept conversation.

The second way of adorning or rather forming the centerpiece is simply to use a large silver flower holder and mass the blossoms in it in the usual way. The third idea is to place in a strong iron holder a May pole of some height. The holder is of course obliterated from view by clusters of flowers and the pole should be flower wood.

At the top three to four inch satin ribbons are spread from it to the walls of the room in tent fashion and drawn aside curtailwise over the entrance to the room. This canopy arrangement is by far the prettiest and after all does not require so much time as a more commonplace decoration very often receives.

For the kind of flowers to choose little can be said for taste is so individual, but the simple springtime blossoms are better than orchids or greenhouse rarities, as the former are in keeping with the occasion and the latter are not. Pale, glowing tints are better for the same reason than deep toned flowers. And when the May pole is used the ribbons must naturally carry out the same color scheme.

For favors use small baskets filled with bonbons or flowers, carrying out the May basket idea.

## Reduce Your Fat Without Exercise

There's no reason, Mr. Fleishman, why you should tire yourself out and weaken your system by walking over miles of golf links or going through any other laborious, weakening exercises in order to get rid of your excess fat. Nowadays you don't even

have to restrict your diet. You can take things easy, put your muscular energy to better use and eat what you like while you reduce your weight. The easiest and quickest way to accomplish the result you want is to simply take after each meal and at bedtime a Marmola Prescription Tablet prepared from the famous Marmola (Prescription). This is a safe, harmless way—not in the least harmful or injurious. Results show in a few weeks time and the fat vanishes without leaving wrinkles or a sign of flabbiness. It is simply astonishing how quickly and easily this safe, simple treatment reduces fat. You'll be surprised too, at how much better you feel, give up your tiresome exercising and your starvation diet for a few weeks and just take Marmola Prescription Tablets according to directions. They are harmless. Get a large 75 cent case at any good drug store or send price to Marmola Co., 25 Monroe Ave., Detroit, Mich., and they will be mailed to you direct in plain wrapper, postage paid.—Ad.

stand the glasses on a fancy dish and pass them around. If desired the water may be colored before being frozen in the moulds, and a different color may be used in almost every mould. This will have a very pretty effect when served.

Roasted Guinea Hen—Pluck the guinea hen, draw and truss them and fasten some thin slices of fat bacon round them; roast for twenty minutes in a hot oven. Five minutes before dish take the bacon off, sprinkle a little salt over the birds and brown them. Put the guinea hens on a hot dish and serve them with a saute-pan of brown gravy.

Chiffonade Salad—This salad consists of all the salads in season. For example, lettuce, romaine, chicory, escarole, tomato, beets and celery cut in long slices.

The dressing for this salad is made as follows: Take one hard-boiled egg and mash it as fine as possible with a fork; then add two pinches of paprika and a pinch of salt, half a teaspoonful of French mustard, a teaspoonful of hashed chives, a teaspoonful of hashed estragon, two tablespoonfuls of oil and three tablespoonfuls of vinegar. Add this to the salad, mix it well together with a sharp knife, carefully cut out the entire breast on each side, including the small wing bone, which must not be separated. Under each breast will be found a small flet; carefully re-

A short Watteau wedding frock of white tulle.

drawn straight and close across the forehead just above the eyebrows to a point above the ears and then allowed to fall without drapery is picturesque and sometimes very becoming.

A touch of silver enters into a large percentage of the bridal gowns gleaming through tulle or lace in threadlike traceries on chiffon or net, and in at least one gown of this spring in a beautiful white and silver brocade

guest's name on one side and the words "Just Out." On the other side have the names of the betrothed.

One girl invited the members of her card club to luncheon one day, and as each guest entered the living room she was given a piece of paper exactly like the slips used at Chinese laundries. When dessert was being served a young brother entered

afternoon at the Waldorf-Astoria. The programme included a group of English songs and an aria from Tosca by Miss Florence Mayer and piano numbers of Chopin, Liszt and MacDowell by Miss Ora McCord. The club will give a reception for its president, Mrs. Beatrice Guide, on Friday evening. At the recent election of officers Mrs. Guide was re-elected president and the other officers chosen were Mrs. J. G. Blaine, first vice-president; Mrs. Lillian Thomas Schmidt, treasurer; Mrs. William Winter and Miss Lillian Colby, secretaries.

The Washington Heights Chapter, Daughters of the American Revolution, Mrs. Samuel J. Kramer, regent, will give its annual luncheon on Saturday at the Biltmore.

A series of Venetian tableaux will be given at the Plaza to-morrow evening to raise funds for the relief work of the Children's Court committee of the Association of Catholic Charities. With them will be Mrs. William K. Vandenberg, Jr., head of the committee in charge. Venetian music and Venetian gondoliers will be features of the entertainment, which will close with a dance.

On Wednesday evening the Catholic Club will give its spring dance at its club house, 129 West Fifty-ninth street, with Arthur J. Morris as chairman.

On Saturday Mr. and Mrs. William Joseph Kennedy of 255 West 108th street, will give a bridge party at their home.

Mrs. Thomas J. O'Neill will give a bridge and euchre party at her home on May 18 for the benefit of the Rosary Tabernacle Guild. Mr. and Mrs. O'Neill will go to their country home at Avon, N. J., early in June.

The Bel Canto Club held its last informal reception and musical yesterday

## TODAY'S BEAUTY HELP

You can keep your hair at its very best by washing it with this simple, inexpensive shampoo, which cleanses the scalp and scalp thoroughly of all the dandruff and dirt and leaves a clean, wholesome feeling. Just use a teaspoonful of canthor dissolved in a quart of hot water, afterwards rinsing thoroughly with clean water. One day is that the hair dries quickly and evenly, is unstreaked, bright, soft and fluffy so fluffy in fact that it is more abundant than it is. The softness that arranging it becomes a pleasure. All scalp irritations will disappear and the hair will be longer than ever before.—Ad.